

Peaks, pours, & proofs.

COCKTAILS

High Hay 14	Smoke and Fir 14
High West Double Rye, Cardamaro, Hay Liqueur, Toasted Almond Bitters	Mezcal, Creme de Noyaux, Braulio Amaro, Byrrh Aperitif, Mole Bitters
Italian Old Fashioned 14	Sumac Spritz 13
Vanilla Infused Knob Creek 9 Yr, Demerara, Aged Balsamic, Orange Bitters, Frizzante	Bordiga Gin, Saint Heck Sumac, Elderflower, Pine Simple, Pine Bitters, Prosecco
Pilla Sour 14	Alpine Ember 13
Bordiga Gin, Elderflower, Pilla Select Aperitivo, Lemon, Foam	Hamilton White Rum, Rosso Vermouth, Tempus Fugit Red Wine Aperitif, Cardamom Bitters
Kirsch Martini 14	Bosco 13
Kirschwasser, Cocchi Vermouth Bianco, Alpine Berry Simple	Apple Pear Brandy, Braulio Amaro, Rosso Vermouth, Creme De Cacao, Orange
Autunno Toscano 13	
Italian Vodka, Genepy Liqueur, Strega, Lemon, Lime, Cinnamon, Orgeat	

SPRITZ (APERITIVO LIQUEUR, PROSECCO, FRIZZANTE)

Aperol 12	Cynar 12
Pilla Select 12	Limoncello 12
Campari 12	Hugo 12
Italicus 12	Aperol Spritz Tower 40 (Serves 4)

EUROPEAN BEER

11.2 OZ BTL

Birra Moretti, <i>Italian Pale Lager</i> 6	Meteor Pils, <i>French Pilsner</i> 6
Menabrea Ambrata, <i>Italian Amber Lager</i> 7	Gaffel Kolsch, <i>German Ale</i> 6
Forst Lager, <i>Italian Alpine Lager</i> 6	Hefe Weissbier, <i>Bavarian Wheat Beer</i> 6